



## Cornbread with Pancetta and Green Chiles *(adapted from Bon Appetit)*

4 ounces pancetta, diced  
2 tablespoons butter  
3/4 cup yellow cornmeal  
3/4 cup all-purpose flour  
2 tablespoons sugar  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup grated pepper jack cheese (or cheddar)  
1 cup buttermilk  
1 large egg  
1 small can chopped green chilies  
1 cup canned or frozen corn, defrosted

Preheat oven to 400. Brown pancetta in 8 inch cast iron pan. Add butter, and when butter has melted set aside and keep warm. Meanwhile whisk together cornmeal, flour, sugar, baking powder, baking soda and salt in a medium sized bowl. Fold in grated cheese. In a smaller bowl beat egg and buttermilk together. Add green chilies and corn. Add wet ingredients to dry ingredients, mixing with a fork only until just combined. Pour over hot pancetta and bake for 15 to 20 minutes or until a toothpick comes out clean. Makes 6 to 8 servings.